

## ServSafe® Employee Guide

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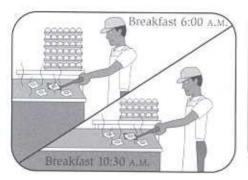
### ServSafe® Employee Guide

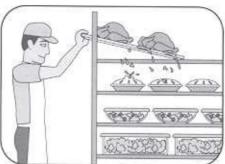
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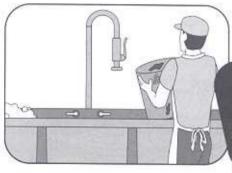
**LEARNING ACTIVITIES AND EXERCISES—ANSWERS....37** 

#### Section 1 **Starting Out With Food Safety**









What Happened?

#### WHAT HAPPENED?

What do you see above that could cause food to become unsafe? Could it simply be that the four basic practices of food safety are being violated? You tell us!

Why is food safety so important? If you don't follow safe practices you can get sick. Customers and co-workers can get sick. You can lose your job and your establishment may close. Fortunately, you can follow practices to help ensure that the food you prepare and serve to your customers is safe.

## You Should Know ✓ What a foodborne

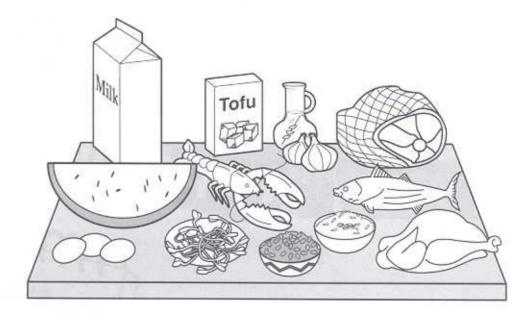
- illness is
  - ✓ How foods become unsafe

#### WHAT A FOODBORNE ILLNESS IS

A foodborne illness is a disease that is transmitted to people by food.

Most foodborne illnesses are caused by microorganisms. Microorganisms are tiny forms of life that are so small you can't see, taste, or smell them. They include bacteria, viruses, parasites, and fungi. Bacteria are the biggest threat to food safety. Once bacteria begin to grow on food, it's like a rapid chain reaction. And if someone eats that food an illness can develop.

Foods that allow microorganisms to grow are called potentially hazardous foods. The list is pretty long and includes just about everything most establishments use.



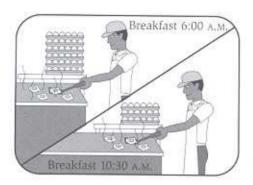
#### Potentially hazardous foods include:

- O Milk and milk products
- Sliced melons
- O Garlic-in-oil mixtures
- Beef, pork and lamb
- Poultry
- Shellfish and crustacea
- O Fish

- O Sprouts and raw seeds
- Baked or boiled potatoes
- Shell eggs
- Tofu
- O Soy-protein products
- Cooked rice
- Cooked beans or other heat-treated plant foods

#### HOW FOOD CAN BECOME UNSAFE

There are four factors that directly cause food to become unsafe: time-temperature abuse, cross-contamination, poor personal hygiene, and improper cleaning and sanitizing.



#### Time-Temperature Abuse

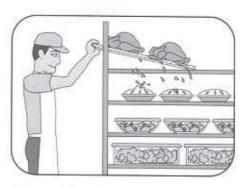
Food has been time-temperature abused whenever it has been allowed to remain in the temperature danger zone. The danger zone exists whenever the temperature of a potentially hazardous food falls between 41°F and 140°F (5°C and 60°C).

Food cannot remain in that dangerous range for more than four hours.



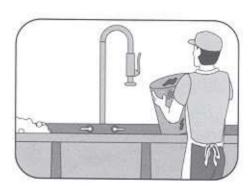
#### Poor Personal Hygiene

The biggest cause of foodborne illness is poor personal hygiene. People who don't wash their hands properly, or often enough, are the biggest risks to food safety. Other poor hygiene practices include not covering cuts, burns, or sores; touching body parts; and wearing jewelry.



#### Cross-Contamination

Cross-contamination occurs when microorganisms are transferred from one food or surface to another, carried by utensils, hands, or other foods. There are several ways to prevent cross-contamination, including handwashing, proper cleaning and sanitizing, and properly storing raw food below ready-to-eat food.

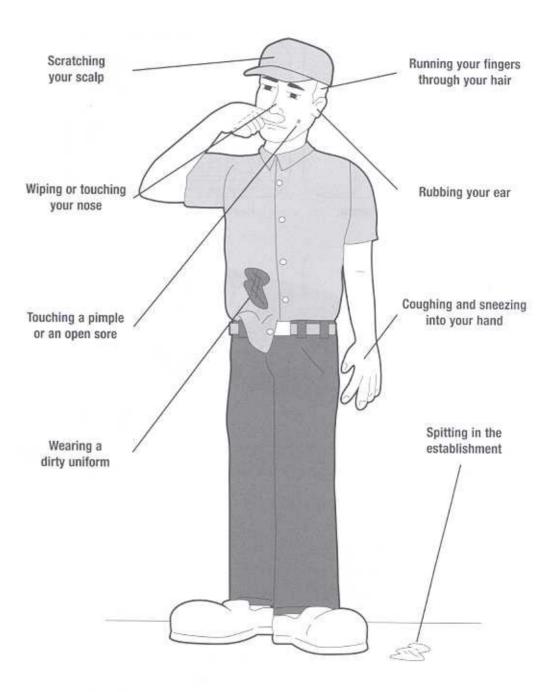


#### Improper Cleaning and Sanitizing

When equipment is not cleaned and sanitized, food can easily become contaminated. No matter how carefully food is prepared and cooked, without proper cleaning and sanitizing people can still become ill.

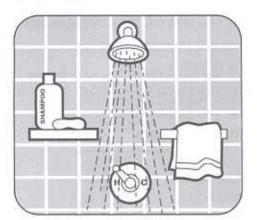
#### **HOW FOOD CAN BECOME CONTAMINATED**

The simple things that can lead to contamination include:



#### PROPER HYGIENE STARTS AT HOME WHEN YOU GET READY FOR WORK EACH DAY

This includes:



Showering or bathing daily.



Trimming and cleaning your fingernails. Don't wear nail polish or false nails.



Leaving jewelry, including watches, at home.



Wearing clean clothes.

Any time you are ill, especially with diarrhea, fever, vomiting, or a sore throat with fever, you should report your illness to your manager immediately.

You should never eat, drink, or smoke while preparing or serving food, or while in areas where food is prepared or where equipment and utensils are washed. You may be able to drink beverages from a closed container under certain conditions. Check with your manager.

#### LEARNING ACTIVITIES AND EXERCISES

#### True or False

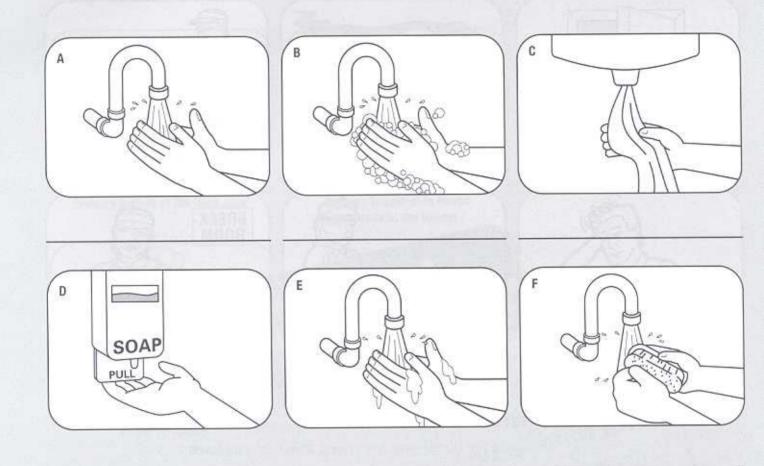
- T \_\_\_ F \_\_\_ Jewelry should not be worn while preparing food.
- T \_\_\_ F \_\_\_ Eating while cooking a hamburger is okay.
- T \_\_\_ F \_\_\_ You should always wash your hands after using the restroom.

#### Multiple Choice

- 1. When washing your hands, you should rub them together
  - A. for at least ten seconds.
  - B. for at least twenty seconds.
  - C. until you think they are clean.
  - D. until your nails are clean.
- 2. If you feel sick at work you should
  - A. wash your hands more frequently but continue to work.
  - B. tell your manager immediately.
  - C. take some medication and hope you feel better.
  - D. not tell anyone and keep working.
- 3. Wearing gloves allows you to
  - A. minimize bare-hand contact with ready-to-eat food.
  - B. work your entire shift without washing your hands.
  - C. handle raw and cooked foods at the same time.
  - D. scratch your face without contaminating food.

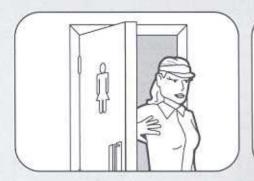
#### **WASHING ORDER**

Number each step in the order you should perform it. Then describe it in the space provided.



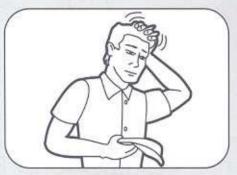
#### **NOW OR LATER**

Circle the activities that would require employees to wash their hands immediately.

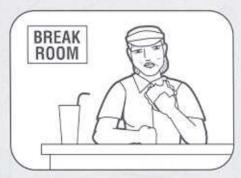












#### WHAT DO YOU SEE?

Circle the things you find wrong about the employee below.

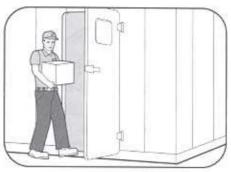


#### Section 3

#### Purchasing, Receiving, and Storing



Delivery arrives at the back door



Delivery person puts frozen products in the freezer



Chef finds ice crystals on frozen steaks

#### WHAT HAPPENED?

You tell us!

If food isn't safe when it comes in the back door, you can't make it safe later—no matter what. As soon as the food is taken off the truck—and before signing for the delivery—check it from top to bottom.

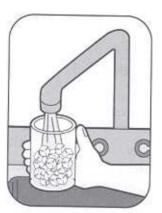
Many potential food safety hazards can be avoided by making sure products are received and stored properly. You Should Know

- ✓ When to accept or reject a delivery
- ✓ How to calibrate and use a thermometer
  - ✓ How to properly store food

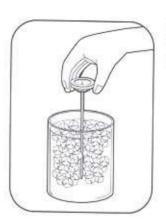
#### HOW TO CALIBRATE A THERMOMETER

#### Using the Ice-Point Method to Calibrate a Thermometer

Thermometers should be calibrated regularly to make sure that the readings are correct. The ice-point method is the most widely used method to calibrate a thermometer.



Fill a large container with crushed ice. Add clean tap water until the container is full.



Put the thermometer stem or probe into the ice water so that the sensing area is completely submerged. Wait thirty seconds after the needle stops moving.



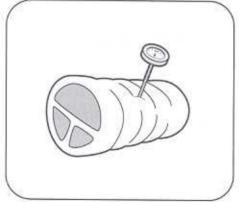
Hold the adjusting nut securely with a wrench or other tool and rotate the head of the thermometer until it reads 32°F (0°C).

#### CHECKING THE TEMPERATURE OF VARIOUS FOODS

When checking the temperature of food:

- Wash, rinse, sanitize, and air dry thermometers before and after each use to prevent cross-contamination.
- Wait at least fifteen seconds from the time the thermometer needle stops moving before reading the temperature.

Meat



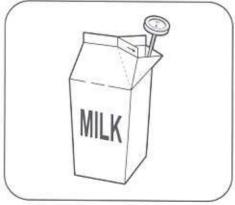
Insert thermometer directly into thickest part of the product.

#### Packaged Food



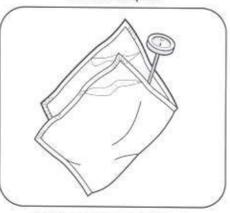
Insert stem or probe between two packages being careful not to puncture them.

#### Milk/Liquids



Insert probe until at least 2" (5cm) is submerged. Don't let thermometer touch the side or bottom of the container.

#### Bulk Milk/Liquids



Fold the bag over the stem of thermometer or probe.

#### **HOW TO STORE FOOD PROPERLY**

As soon as deliveries have been inspected they should be stored immediately.

#### Best Practices for Storing Food

- Store raw foods (such as uncooked beef, poultry, and pork) below cooked and ready-to-eat foods (foods that have been previously cooked and are ready to be served).
- Practice FIFO, the First In First Out method of stock rotation. Store food so that the oldest product gets used first.
- Label and date all stored food. Stored food should be kept in clean containers.
- O Store food six inches off of the floor and away from walls.
- O Keep storage areas dry and clean.
- O Never store chemicals near food.
- Consult with your manager regarding the proper storage temperature for various foods.
- Regularly check the temperature of food stored in refrigerators and freezers.

#### **LEARNING ACTIVITIES AND EXERCISES**

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T \_\_\_ F \_\_\_ 1. The safety of food can always be improved after it has been received.

T \_\_\_ F \_\_\_ 2. Deliveries should be put into storage immediately after they have been inspected.

T \_\_\_ F \_\_\_ 3. It is okay to accept a bag of rice that has a small tear.

#### Multiple Choice

1. Fresh meat should be received at what temperature?

A. 41°F (5°C) B. 45°F (7°C) C. 50°F (10°C) D. 55°F (13°C)

In order to get an accurate reading when using a bimetallic stemmed thermometer, it should be inserted in the food for a minimum of

A. 5 seconds. B. 15 seconds. C. 30 seconds. D. one minute.

3. Raw food should be stored

A. above cooked and ready-to-eat food.

- B. on the same shelf as cooked and ready-to-eat food.
- C. below cooked and ready-to-eat food.
- D. behind cooked and ready-to-eat food.

#### Accept or Reject: You Make the Call

Directions: For each of the following receiving situations, circle Accept for the items you would accept, and Reject for the items you would reject.

 A box of frozen steaks are bright cherry red in color, and have large ice crystals inside the box.

Accept Reject

2. A fresh fish with clear eyes, bright red gills, shiny skin, and firm flesh.

Accept Reject

3. A box of fresh chicken with an odor, soft texture, and dark wing tips.

Accept Reject

#### Calibrate This!

Directions: Put the following steps in order from 1 through 4.

Wait thirty seconds after the needle stops moving.

Put the thermometer stem or probe into the ice water.

\_\_ Fill a large container with crushed ice and tap water.

\_\_\_\_\_ Rotate the head of the thermometer until it reads 32°F (0°C).

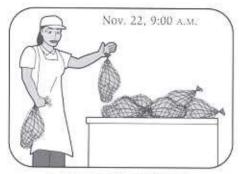
#### WHAT DO YOU SEE?

Circle the things you find wrong with the storage room below.



#### Section 4

#### Preparing, Cooking, and Serving



Cook places frozen turkeys on counter to thaw



Turkeys are taken from the counter and cooked



A customer gets sick

#### WHAT HAPPENED?

Could it have been that the turkeys were improperly prepared or did this customer just eat too much?

You tell us!

Keeping food safe during preparation, cooking, and service requires constant attention. There are many things that can happen during these steps that can make customers sick. Once you begin preparing, cooking, and serving food, controlling time and temperature and preventing cross-contamination are very important.

Before you prepare food you should

- o properly wash your hands.
- clean and sanitize the utensils and work surfaces that you are going to use,

## You Should Know

What Happened?

- ✓ The four methods for thawing food internal interna
  - ✓ The minimum internal cooking temperature for foods
    - The proper temperatures for hot and cold holding
      - ✓ The proper way to serve, cool, and reheat food

#### THE FOUR METHODS FOR THAWING FOOD

Remember the Thanksgiving turkey example! Never thaw food at room temperature.

These are the four acceptable ways to thaw food.

- 1. Thaw food in the refrigerator at 41°F (5°C) or lower.
- 2. Thaw food by submerging it under running drinkable water that is 70°F (21°C) or lower.
- Thaw food in the microwave only if the food will be cooked immediately.
- 4. Thaw food as part of the cooking process.

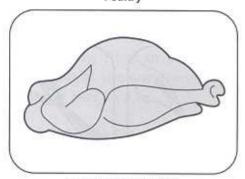
Microwave



Cooking

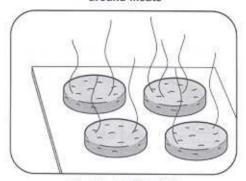
#### MINIMUM INTERNAL COOKING TEMPERATURES FOR VARIOUS FOODS

Poultry



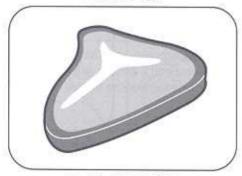
Cook to 165°F (74°C) for 15 seconds

Ground Meats



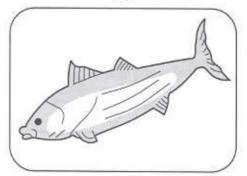
Cook to 155°F (68°C) for 15 seconds

Pork and Beef



Cook to 145°F (63°C) for 15 seconds

Fish



Cook to 145°F (63°C) for 15 seconds

#### PROPER TEMPERATURES FOR HOT- AND COLD-HOLDING

If food is not held at the proper temperature, microorganisms present in the food can grow and make someone ill. Food must be kept out of the temperature danger zone while being held for service.



Hold Cold Food at 41°F (5°C) or Lower

Temperature Danger Zone

Hold Hot Food at 140°F (60°C) or Higher

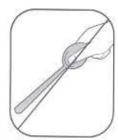


#### PROPER WAYS TO SERVE FOOD

There's a right way and a wrong way to carry utensils and serve food. Doing it the wrong way can contaminate food and make people sick.

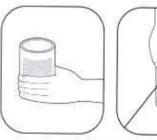
Here's the right way and the wrong way to do things.





Filling a glass with ice

Handling utensils



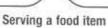






Carrying a cup with a handle









Carrying a plate

#### PROPER WAYS TO COOL FOOD

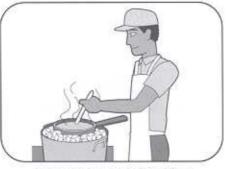
It is very important to lower the temperature of hot food as quickly as possible to get it through the temperature danger zone. Talk to your manager about the time and temperature requirements for cooling food. Simply placing hot food into a refrigerator will not cool it properly. Refrigerators are designed to keep cold food cold. They are not designed to cool hot food quickly. There are a number of methods that can be used to cool food quickly. Use any one of these methods, or a combination of them, to properly cool food.

#### Reduce the Size of the Food



Divide hot food into smaller amounts by placing it into smaller pots or shallow pans.

#### Ice Water Baths



Place pots or pans of hot food into a clean food-prep sink or larger pot filled with ice water. Stir the food to cool it faster.

#### Blast Chillers



A blast chiller can be used to quickly reduce the temperature of food.

#### THE PROPER WAY TO REHEAT FOOD

Food that will be hot-held must be reheated to an internal temperature of 165°F (74°C) for fifteen seconds within two hours. If the food has not reached that temperature within two hours you should discard it.

Never use hot-holding equipment to reheat food. Only use equipment that has been designed for reheating.

#### LEARNING ACTIVITIES AND EXERCISES

#### True or False

- T \_\_\_ F \_\_\_ 1. Thawing frozen hamburgers at room temperature is acceptable.
- T \_\_\_ F \_\_\_ 2. Hot food can be held in the temperature danger zone for short periods of time.
- T \_\_\_\_ F \_\_\_ 3. Large containers of hot food should be placed in the refrigerator to speed up the cooling process.

#### Multiple Choice

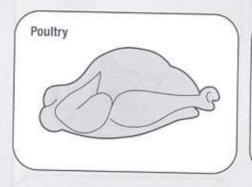
- 1. Which one of the following is *not* an acceptable method for thawing food?
  - A. Under running drinkable water at 70°F (21°C) or lower
  - B. On a drainboard of a sink
  - C. As part of the cooking process
  - D. Under refrigeration
- 2. Poultry must be cooked to a minimum internal temperature of
  - A. 135°F (57°C) for five seconds.
  - B. 145°F (63°C) for ten seconds.
  - C. 155°F (68°C) for fifteen seconds.
  - D. 165°F (74°C) for fifteen seconds.
- Food that will be hot-held must be reheated to a minimum internal temperature of
  - A. 135°F (57°C) for fifteen seconds within two hours.
  - B. 145°F (63°C) for fifteen seconds within two hours.
  - C. 155°F (68°C) for fifteen seconds within two hours.
  - D. 165°F (74°C) for fifteen seconds within two hours.

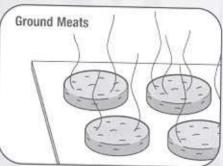
#### MATCH GAME

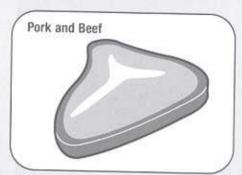
Directions: Match the food to its correct minimum internal cooking temperature by drawing a line from the food to the correct temperature.

Cook to 145°F (63°C) for 15 seconds Cook to 155°F (68°C) for 15 seconds

Cook to 165°F (74°C) for 15 seconds







#### TAKE YOUR PICK

1. Circle the thermometer that shows the correct temperature for holding hot food.



A. 110°F (43°C)



B. 120°F (49°C)



C. 130°F (54°C)



D. 140°F (60°C)

2. Circle the thermometer that shows the correct temperature for holding cold food.



A. 41"F (5°C)



B. 51 F (11 °C)



C. 71 F (22 C)



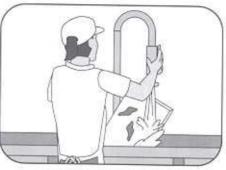
D. 85°F (29°C)

NOTES

## Section 5 Cleaning and Sanitizing



Cook preps chicken on cutting board



Cook rinses cutting board



Cook then preps vegetables on the same cutting board

#### WHAT HAPPENED?

Was simply rinsing off the cutting board enough? You tell us!

Why is cleaning and sanitizing so important? First, if your establishment isn't clean, people won't want to eat there. Second, if it's not sanitary, people can get sick. Learning to clean and sanitize isn't difficult. The key is remembering to do it consistently and thoroughly.

## You Should Know

- - ✓ How to make sure that sanitizers are effective
    - ✓ How to clean and sanitize in a three-compartment sink

      ✓ How to clean and three-sanitize in a three-compartment sink

      ✓ How to clean and

      ✓ How to clean a three
      ✓ How to clean and

      ✓ How to clean a
      - ✓ How to store cleaning supplies

#### **CLEANING VS. SANITIZING**

There's a big difference between cleaning and sanitizing. Cleaning removes food and other types of soil from a surface such as a countertop or plate. Sanitizing reduces the number of microorganisms on that surface to safe levels. Sanitizing takes care of what you can't see.

To be effective, cleaning and sanitizing must be a two-step process. Surfaces must first be cleaned and rinsed before being sanitized.

Keep cleaning and sanitizing cloths separate. If you mix them up, the sanitizer won't be effective and the surface won't be properly cleaned and sanitized.



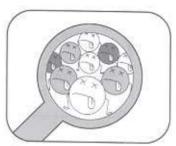
Before cleaning and sanitizing



Step ① Clean surface with a detergent



Step 2 Spray surface with sanitizer and wipe; allow to air dry



After cleaning and sanitizing

#### When to Clean and Sanitize

Everything in your operation must be kept clean; but any surface that comes in contact with food must be cleaned and sanitized.

Surfaces that come in contact with food must be washed, rinsed and sanitized

- o each time you use them.
- when you're interrupted during a task.
- when you begin working with another type of food.
- as often as possible, but at least every four hours if you're using something constantly.

#### **HOW TO MAKE SURE THAT SANITIZERS** ARE EFFECTIVE

A sanitizer will be effective if you make sure that

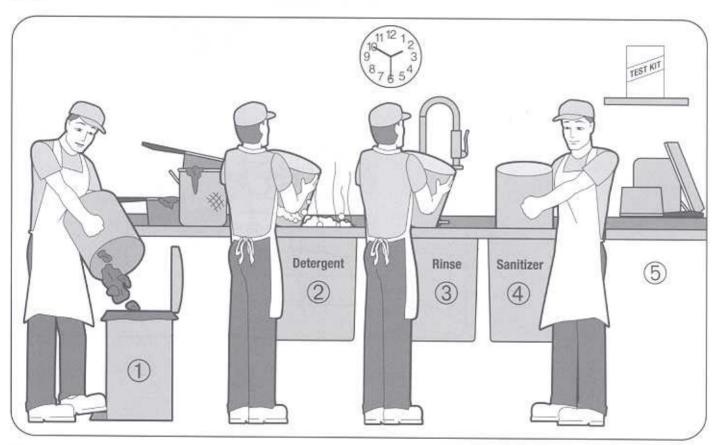
- the water is the proper temperature.
- you have the right amount (concentration) of sanitizer.
- the item stays in contact with the sanitizer for the proper amount of time.

Talk to your manager for time, temperature, and concentration requirements.

#### HOW TO CLEAN AND SANITIZE IN A THREE-COMPARTMENT SINK

Before you clean and sanitize items in a three-compartment sink, make sure that you clean and sanitize each sink and drainboard.

There are five steps for cleaning and sanitizing in a three-compartment sink.



Step ① Rinse, scrape, or soak all items. Step ②
Wash items in the first sink with hot water and detergent. Replace the water when the suds are gone or the water is dirty.

Step ③
Rinse items in the second sink. Replace the water when it becomes cloudy or dirty.

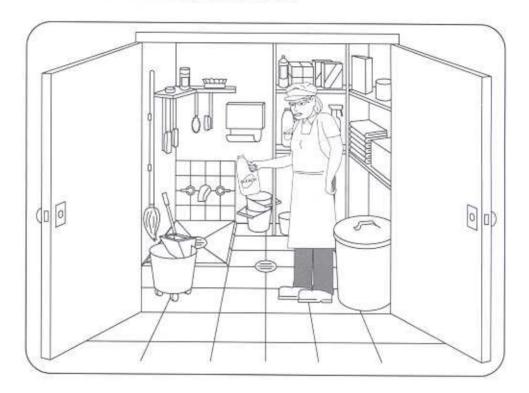
Step (3) Immerse items in the third sink. Check the time and temperature requirements for the sanitizer you are using and use a test kit to check concentration.

Step ®
Air dry all items.

#### **HOW TO STORE CLEANING SUPPLIES**

Cleaning supplies and tools can contaminate food and equipment if not stored properly. Keep them away from food and utensils.

Make sure containers are properly labeled.



#### **LEARNING ACTIVITIES AND EXERCISES**

#### True or False

T \_\_\_ F \_\_\_ 1. Once utensils and work surfaces have been cleaned, they can be considered safe.

T \_\_\_ F \_\_\_ 2. There are three steps for cleaning and sanitizing in a three-compartment sink.

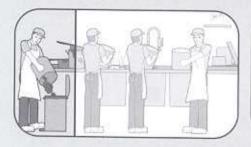
T \_\_\_ F \_\_\_ 3. The effectiveness of a sanitizer depends upon time, temperature, and concentration.

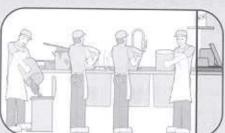
#### Multiple Choice

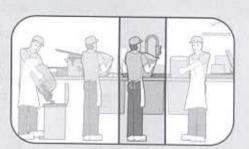
- 1. Cleaning tools and supplies should be stored
  - A. below food products.
  - B. separately from food and utensils.
  - C. in a warm environment.
  - D. behind food products.
- 2. Cleaning cloths and sanitizing cloths should always be
  - A. discarded after each use.
  - B. kept separate.
  - C. placed in the same bucket.
  - D. sent through the dishwashing machine.

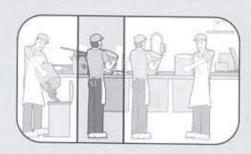
#### WHAT'S YOUR ORDER

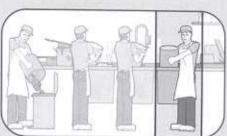
Directions: Place the steps for cleaning and sanitizing in a three-compartment sink in their proper order from 1 through 5. Put a number on the line below each picture.







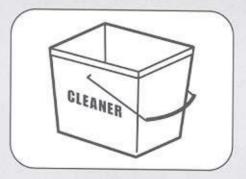


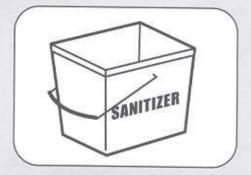


#### YOU FILL THE BUCKETS

Directions: Place the following items under the correct bucket.

- O Cleaning brush O Sanitizing cloth O Detergent O Sanitizing solution





#### **TEST YOUR KNOWLEDGE**

- Hands should be washed before which of the following activities?
  - A. Using the restroom
  - B. Handling food
  - C. Smoking
  - D. Sneezing or coughing
- 2. Disposable gloves should be changed
  - after you handle raw food and before you handle cooked food.
  - B. if they are torn.
  - C. before you start a different task.
  - D. all of the above
- As a foodhandler, it is important to report an illness to your manager, especially if you have
  - A. diarrhea.
  - B. vomiting.
  - C. fever.
  - D. all of the above
- 4. Which of the following is an example of proper personal hygiene for a foodhandler?
  - A. Wearing clean work clothes at work
  - B. Cleaning jewelry before wearing it to work
  - C. Washing hands before applying nail polish
  - D. Wiping hands on an apron before handling food
- 5. When receiving food, which of the following does not need to be checked?
  - A. Labels
  - B. Temperature
  - C. Appearance
  - D. Nutritional information

- 6. Meat, poultry, and fish should be received at
  - A. 41°F (5°C) or lower.
  - B. 45°F (7°C) or lower.
  - C. 50°F (10°C) or lower.
  - D. 55°F (13°C) or lower.
- Poultry should be cooked to a minimum internal temperature of
  - A. 135°F (57°C) for fifteen seconds.
  - B. 145°F (63°C) for fifteen seconds
  - C. 155°F (68°C) for fifteen seconds.
  - D. 165°F (74°C) for fifteen seconds.
- 8. Food is in the temperature danger zone when it is at a temperature between
  - A. 0"F (-18"C) and 41"F (5"C).
  - B. 32°F (0°C) and 41°F (5°C).
  - C. 41°F (5°C) and 140°F (60°C).
  - D. 140°F (60°C) and 165°F (74°C).
- Which of the following is an unacceptable method for cooling large amounts of hot food quickly?
  - A. Using ice-water baths
  - B. Blast chilling
  - C. Refrigeration
  - D. Reducing the size of the food
- 10. Foods cannot safely remain in the temperature danger zone for more than
  - A. one hour.
  - B. two hours.
  - C. three hours.
  - D. four hours.

#### Test Your Knowledge

- 11. Food that will be hot-held must be reheated to an internal temperature of
  - A. 135°F (57°C) for fifteen seconds within two hours.
  - B. 145°F (63°C) for fifteen seconds within two hours.
  - C. 155°F (68°C) for fifteen seconds within two hours.
  - D. 165°F (74°C) for fifteen seconds within two hours.
- 12. Which of the following items must be cleaned and sanitized?
  - A. Walls
  - B. Ceilings
  - C. Cutting boards
  - D. Windows
- A surface that comes in contact with food must be
  - A. sanitized first and then cleaned.
  - B. cleaned first and then sanitized.
  - C. sanitized only.
  - D. cleaned only.

- The transfer of microorganisms from one food or surface to another is called
  - A. time and temperature abuse.
  - B. cross-contamination.
  - C. poor personal hygiene.
  - D. foodborne illness.
- 15. Before a foodhandler prepares food, he should
  - A. hold the food at 70°F (21°C).
  - B. clean and sanitize utensils and work surfaces.
  - C. thaw the food on a countertop.
  - D. cook the food to 125°F (52°C).

#### LEARNING ACTIVITIES AND EXERCISES—ANSWERS

#### SECTION 1

#### True or False

Multiple Choice

1. True 2. False 3. False

1. c 2. b 3. a

#### **SECTION 2**

#### True or False

1. True 2. False 3. True

Multiple Choice

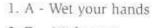
1. b 2. b 3. a

#### Washing Order









2. D - Apply soap

3. B - Scrub for twenty seconds

4. F - Clean under nails

5. E - Rinse hands

6. C - Dry hands

#### Now or Later





After using the restroom, after smoking, after touching your hair, after eating.





#### What Do You See?

The following things are wrong with the employee:



- O Eating while preparing food
- O Hair is not restrained
- O Wearing jewelry (a watch and earrings)
- O Long fingernails with nail polish
- O Uncovered bandage
- O Dirty apron

#### **SECTION 3**

#### True or False

1. False 2. True 3. False

#### Multiple Choice

1. a 2. b 3. c

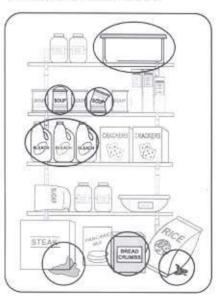
#### Accept or Reject: You Make the Call!

1. Steaks: Reject 2. Fish: Accept 3. Chicken: Reject

#### Calibrate This!

- 3 Wait thirty seconds after the needle stops moving.
- 2 Put the thermometer stem or probe into the ice water.
- 1 Fill a large container with crushed ice and tap water.
- 4 Rotate the head of the thermometer until it reads 32°F (0°C).

#### What Do You See?



The following things are wrong with the storage room:

- Lack of labeling and dating
- Swollen and dented cans
- Chemicals stored next to food
- Frozen steaks sitting out at room temperature
- O Food stored on floor
- Bag of rice is torn

#### **SECTION 4**

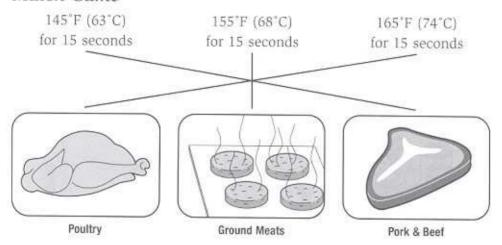
#### True or False

1. False 2. False 3. False

#### Multiple Choice

1. b 2. d 3. d

#### Match Game



#### Take Your Pick

1, D - 140°F (60°C)

2. A - 41°F (5°C)





#### **SECTION 5**

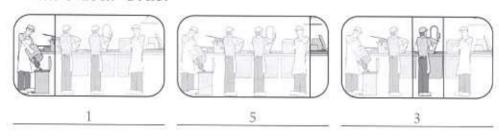
#### True or False

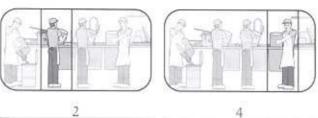
1. False 2. False 3. True

#### Multiple Choice

1. b 2. b

#### What's Your Order





#### You Fill the Buckets



Cleaning Bucket: Cleaning brush

Cleaning brush Detergent



Sanitizer Bucket:

Sanitizing cloth Sanitizing solution

#### Test Your Knowledge Answers

1. B 6. A 11. D 2. D 7. D 12. C 3. D 8. C 13. B 4. A 9. C 14. B 5. D 10. D 15. B

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